

SantoWines SANTORINI ASSYRTIKO RESERVE

Appellation: Protected Designation of Origin (PDO) Santorini
 Type: White dry wine
 Varieties: Assyrtiko 100%



2016 vintage

Tasting notes

This matured Assyrtiko is an outstanding example of oak treatment. Deep lemon color with golden highlights. The nose is vibrant with oaky elements reminiscent of vanilla, followed by citrus fruits on the background. Dry, with refreshing acidity and the classic Assyrtiko's minerality. Oak flavors are well integrated with elegant citrus fruitiness on the palate. Persistent, long finish.

Technical info

Alcohol by volume (%)	13.8	Total acidity (<i>gr tartaric acid/lt</i>)	7.1
Residual sugars (<i>gr/lt</i>)	4.0	pH	3.05

The vineyard

Location:	Pyrgos and Imerovigli villages, Santorini
Altitude:	Up to 300 meters
Age of vines:	20-60 years
Pruning method:	"Kouloura" (basket-shaped)
Planting density:	2,000-2,300 vines/ha
Yield/ha:	3,000 kg

Winemaking

Classic white vinification. Destemming, skin contact for 6 hours at 5 to 6 degrees Celcius, gentle pneumatic press. The beginning of the fermentation in stainless inox tanks at temperature at 16-17° C. At the middle of the fermentation, the must is filled in oak barrels. Battonage every two days for 1 month and a half until the completion of the fermentation. Stabilization, filtering and bottling.

Maturation: Total 12 months (6 months in 225Lt medium toast oak barrels and 6 months in the bottle)

Limited production: 5.000 bottles

